

Tuna Melt on Whole Grain Pita

Makes: 100 servings

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Ingredients	Weight	Measure
Canned chunk style, water packed tuna, chilled	16 lb 10 oz OR (4-66 ½ oz cans)	3 gal OR (4-66 ½ oz cans)
Fresh onions, finely chopped (1/4")	2 lb	1 qt 1 1/3 cups
Fresh celery, chilled, finely chopped (1/4")	4 lb	3 qt 3 cups
Sweet pickle relish, undrained	1 lb 1 ½ oz	2 cups
Dry mustard		1 Tbsp
Lowfat mayonnaise	5 lb 6 oz	2 qt 3 cups
Whole grain pita bread		100 each

Directions

1. Drain, flake tuna. Transfer to colander, put colander in a separate pan lined with towels. Continue draining (if needed) overnight in refrigerator.
2. Combine tuna, onions, celery, pickle relish, dry mustard, and mayonnaise. Mix lightly until well blended.
3. Cover and refrigerate until ready to use. CCP: Hold at 41 F or below until served.

4. Portion tuna mixture with No. 8 (1/2 cup or 4 ½ oz portion) onto each pita.
5. Top each pita/tuna mixture with cheese slice.
6. Bake until cheese and pita are lightly browned:
Conventional oven: 400 F for 5-10 minutes Convection oven: 350 F for 10-15 minutes CCP: Heat to internal temperature of 135 F or higher CCP: Hold for hot service at 135 F or higher.

Notes

Serving Tips:

-White cheese suggestions: white cheddar, sharp cheddar, American, provolone, mozzarella, Swiss. -Substitute whole wheat English muffin for pita bread. Place ¼ cup tuna onto each muffin half, with ½ oz cheese on each. Serving is two halves. - If tuna salad mixture is too runny, add bread crumbs a little at a time to help absorb moisture. -If available, dry pack tuna is recommended.